

**Ton  
Kiang**  
*Speciality restaurant*  
*Dial 1008*

**Campari**  
*The Bar*  
*Dial 1004*

**Prodigy**  
*Health Club*

**doughnut**  
*Cake shop*

*Banquets and Conference Halls*

Opera / Olympia  
Lotus / Hibiscus / Lilly  
Oak / Blue Bell / Cornation

*Dial 1016*



 Hotel Chennai Deluxe



 Hotel  
Apple Residency



Hotel chennai Le palace



**Hotel Chennai Le Palace**

No: 5/9 Acot Road, Karambakkam,  
Porur Chennai-600116

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## APPETIZER

### *American salad* 200

A combination of carrot capsicum cabbage with special dressing topped with parsley

### *Shrimp Cocktail* 210

Fresh bay prawns in tangy cocktail sauce on a bed of lettuce

### *Chicken Hawaiian salad* 210

Chicken and pineapple with vegetables

### *Salad Nicoise* 200

Green beans , potatoes and chicken with anchovies wine vinegar and virgin olives  
freshly chopped thyme and basil

### *Russian salad* 200

Diced garden fresh vegetables blended in creamy mayonnaise

### *Waldorf salad* 200

Walnuts and apple covered with silky sauce mayonnaise

### *Caribbean spinach salad* 180

Cooked shrimps and spinach, green onion radish tossed and dizzle with vinaigrette

### *German potato salad* 180

Cubes of boiled potatos coated with german vinaigrette

### *Garden fresh vegetable salad* 150

Combination of fresh green vegetables

### *Italian pasta salad* 180

Italian creamy caesar with some diced bell pepper and onion

### *Salad Rangoli* 180

Shred ed vegetables finished with herbs and salad oil

Some of the dishes take 20 to 25 minutes for preparation kindly bear with us  
Taxes as applicable.

## FROM THE TUREEN

*Satin knight velvety cream soup* 170

Tomato/mushroom /vegetable/asparagus/chicken

*Mulligatawny soup* 170

Lentil soup topped with steamed rice

*Minestrone soup* 170

Rich vegetable soup with Pistachio pesto Finished with olive oil

*Zuppa D'aglio* 170

A simple bread soup with more of garlic

*French onion soup* 180

Meat stock base, slow-cooked caramelized onions, French bread, gruyere and Parmesan ...

*Mutton Shorba* 190

A clear soup cooked with diced mutton pieces, coriander leaves & celery leaves

*Murg makkai soup* 180

Shredded chicken with babycorn a thin silky soup

*Manchow Veg / Chicken* 170 / 180

A clear soup A dark brown soup prepared with various vegetables, scallions,

*Sweet corn vegetable/chicken soup* 170 / 180

One of the most popular Indo-Chinese soup it is creamy goodness without cream

*Tomatto Shorub* 170

Rich tomatto srew thickened broth & Corn Flour

*Hot & Sour soup veg / chicken* 170 / 180

A thick soya flavoured spicy soup

*Clear Soup ( Veg/Chicken/Mutton )* 170/180

*Lemon coriander vegetable / Chicken soup* 170/180/190

A clear soup flavouredwith and coriander leaves

*Tom yum soup* 190

A spicy prawn clear soup with vegetables flavoured with lemon shoot

*Sesame crab soup* 190

Crab meat soup finished with sesame .

*Prawns noodles clear soup* 190

Shrimps with soft noodles

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## STARTERS

<i>Tiger Prawn</i>	<i>750</i>
<i>Golden fried Prawn</i>	<i>450</i>
<i>Prawn 65</i>	<i>400</i>
<i>Dragon Prawn</i>	<i>450</i>
<i>Southern Shrimps</i>	<i>450</i>
<i>Lobster</i>	<i>850</i>
<i>Squid Pepper Fry</i>	<i>350</i>
<i>Pomfret Fish</i>	<i>430</i>
<i>Fish Finger</i>	<i>350</i>
<i>Fish 'N' Chips</i>	<i>350</i>
<i>Phuket Fish</i>	<i>350</i>
<i>Masala Fried Fish</i>	<i>350</i>
<i>Ajwain Fish Tikka</i>	<i>350</i>
<i>Mutton Pepper Fry</i>	<i>380</i>
<i>Mutton Seekh Kabab</i>	<i>380</i>
<i>Gosht Charminar Kabab</i>	<i>380</i>
<i>Mutton Pepper Fry</i>	<i>380</i>
<i>Chicken 65</i>	<i>320</i>
<i>Honey Chicken</i>	<i>320</i>
<i>Dragon Chicken</i>	<i>320</i>
<i>Chicken Lolipop</i>	<i>320</i>
<i>Drums of Heaven</i>	<i>320</i>
<i>Hariyali Chicken Tikka</i>	<i>350</i>
<i>Sesame Roast Chicken</i>	<i>350</i>
<i>Murgh Peshawari (1/2)</i>	<i>350</i>
<i>Murgh Tikka</i>	<i>350</i>
<i>Hong Kong Chicken</i>	<i>320</i>
<i>Chicken Spring Roll</i>	<i>320</i>
<i>Chilly Egg</i>	<i>225</i>

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## VEGETARIAN

**Vegetable spring roll 260**

**Chilly paneer 280**

**Choice of Manchurian 260**

Gobi | Baby Corn | Mushroom | Veg Balls

**Baby corn pepper & salt 260**

**Golden fried baby corn 260**

**Chilly garlic cauliflower 260**

**Gobi 65 260**

**Mushroom 65 260**

**Crispy fried vegetables 260**

**Mushroom pepper fry 260**

**Paneer Tikka 280**

**Katti roll / Aloo lotpot 260**

## NON VEGETARIAN

**Mutton Chettinad 380**

Mutton Cooked with chettinad spices gravy

**Mutton rogan josh 380**

A kashmiri mutton delicacy

**Mutton Saagwala 380**

Tender pieces of mutton finished with Indian spices and served with spinach paste

**Butter chicken masala 350**

Chicken grilled in tandoor and deboned finished with rich butter gravy

**Hundi murgh 350**

Bone less chicken cooked with capsicum finished with peshawari spices

**Murgh Tikka Masala 350**

Chicken marinated in spices grilled in the tadoori oven sauted with a onion & tomato gravy

**Chettinadu chicken 350**

A favourite south of Tamil nadu karaikudi chicken delicacy served with gravy a spicy dish

**Kozhi varutha curry 350**

Chicken sautéed with south Indian masala finished with spicy gravy

**Egg Masala 200**

## SABJI BAHAR

**Paneer pasanda 280**

Cottage cheese stuffed with Indian Spices and cashewnuts served with rich creamy cashew gravy

**Palak paneer 280**

Cottage cheese in Spinach paste

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***Paneer makhani* 280**  
Fresh cottage cheese cooked in a rich butter gravy served with grated cheese and fresh cream

***Mutter paneer* 280**  
Garden fresh peas and cottage cheese served with thick spicy masala

***Paneer Butter Masala* 250**  
Cottage cheese cubes cooked in tomato gravy

***Kadai vegetables* 260**  
Assorted vegetables and onion capsicum with Indian herbs served semi gravy style

***Mushroom Masala* 250**

***Vegetable Jalfrezi* 250**  
Julienne vegetables tempered with cumin and red chilli sautéed in vinegar

***Subzi nawabi* 250**  
Cubes of mixed vegetable and cottage cheese

***Malai Kofta* 250**  
Stuffed vegetables with cashewnuts served with rich cashew creamy gravy

***Makkai khumb palak* 250**  
Baby corn and mushroom with spinach finished with Indian herbs

***Choice of aloo* 240**  
Jeera/methi/gobi/mutter/ capsicum

***Green peas masala* 240**  
Garden fresh peas served with spicy thick gravy

***Dhal makhani* 250**  
Lentils and kidney beans cooked and tempered with ginger & chilli flavoured with butter tomato pure garnished with fresh cream

***Channa masala* 250**  
Curried chickpeas tempered with tomatoes onion served traditional way

## FROM THE CLAY POT

***Tandoori Chicken (Half / Full )* 350 / 700**  
Tender chicken marinated with yoghurt and Indian spices , cooked in tandoor

***Reshmi Kabab* 350**  
Boneless chicken marinated with yoghurt and cashewnut paste grilled in clay pot oven

***Lasooni Tikka* 350**  
Selected boneless chicken marinated with selected spices with garlic and grilled

***Murgh Malai Masdar* 350**  
Chicken marinated with yoghurt cheese and cashew nut grilled in tandoor

***Kalmi Kabab* 350**  
Chicken drumstick marinated in spiced yoghurt and bar-be-qued

***Mutton Boti Kabab* 350**  
Cubes of tender lamb marinated with Indian spices cooked in tandoor

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## CONTINENTAL CORNER

### *Grilled prawns* 500

Bay prawns grilled served with boiled vegetables and saffron rice.

### *Crevettes thermidor* 500

Prawns cooked with mustard Flavoured creamy sauce served wit butter rice

### *Poisson grilled Madagascar* 400

Fish grilled to the perfection with lemon butter sauce

### *Poisson ala-Americana* 400

Poached fish covered with tomato cancasse

### *Lamb steak* 380

Seasonal lamb steak served with assorted boiled vegetabl in chef special bar-be-que sauce

### *Grilled chicken* 380

Succulent breast of chicken grilled with pepper sauce and herb  
served with tossed vegetables

### *Chicken Shaslik* 380

Roasted chicken tri color bell pepper cooked with BBQ sauce served with mexican rice fries

### *Poulet ala kiev* 380

Breast of chicken sautted with garlic ,butter and crumb fried

### *chicken sizzler* 400

All time favorite chicken sizzler with Assorted vegetables and french fries

### *Spaghetti bolognaise* 360

Italian pasta with minced meat in brown pepper sauce

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## VEGETARIAN

***Grilled cottage cheese steak*** 300  
Cheese steak along with boiled vegetables

***Garden spinach au gratin*** 300  
Minced vegetable baked with special white sauce

***Spaghetti Neapolitan*** 300  
Italian pasta served with garlic flavoured tomato cancaese

***Vegetable cordon Blue*** 300  
Assorted vegetables sauted with special herbs served with patties and zafrani rice.

***Ravioli Florentine*** 300  
Pan cake stuffed with spinach and cottage cheese baked with special sauce

***Fettuccine Alfernado*** 300  
Pasta served with choice of tomato/cream sauce

## INDIAN SPECIALITY

***Jinga chatpata masala*** 480  
Fresh prawns marinated & sauted with onion , tomatos with Indian herbs served in gravy form

***Jinga dopiyaza*** 480  
Prawns marinated with Indian spices sautéed with onion capsicum served semi dry

***Hubli machili*** 380  
A favourite Bengali Fishcurry

***Malabar fish curry*** 380  
Fish curry finished with coconut oil and served in gravy form

***Tandoor Khazana*** 700/ 1000  
***Veg / Non-veg***

Assorted Kabab

***Fish tikka safrani*** 380  
Cubes of fresh fish marinated with tandoori spices grilled in tandoor

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***Tandoori prawns*** 480  
Selected fresh prawns marinated with tandoori spices grilled in clay pot oven

***Paneer Shahi tikka*** 300  
Marinated cottage cheese grilled in tandoor

***Subji Seekh kabab*** 300  
Selected vegetables marinated delicately spiced and cooked in tandoor

***Roti / Naan*** 100 / 100  
***Butter naan / garlic naan*** 100 / 100  
***Paratha*** 100  
***Stuffed paratha/pudina paratha*** 120  
***Kulcha*** 100  
***Stuffed kulcha/masala kulcha*** 120  
***Romali roti*** 100  
***Pulka / chappathi*** 100  
***Keema naan*** 140 / 150  
Veg / non veg

## **PULAO & BIRYANI**

***Choice of pulao*** 250  
Vegetable/ paneer/peas/ methi / jeera

***Prawn Biryani*** 450  
***Murg Tikka Biryani*** 380

***Egg Biryani*** 300  
***Subji biriyani*** 250

***Parsley chawal zafrani*** 250

***Murgh dum biryani*** 320  
Dum cooked chicken biryani served with boiled eggs and nuts

***Zafrani kachi ghost dum biriyani*** 400  
A delicious mutton dum biryani served yogurt in onion

***Machili tikka biriyani*** 380  
Chunks of sheer fish marinated with Indian herbs, grilled on charcoal And covered with safrani basmati rice

***Plain Biryani*** 250

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## CHINESE DELICACIES

*Vegetable manchurian* 280

Mixed vegetable balls sautéed in chinese spicy sauce with green chilli

*Stir fried vegetables* 280

Vegetables strifried and served with mushroom and brocoli

*Broccoli bamboo shoot* 320

Sautéed bamboo shoot and broccoli in soya flavoured Chinese sauce

*Garlic prawns* 500

Fried prawns in garlic flavoured sweet sauce

*Chilly Fish* 380

Sliced fish finished in chilli sause

*Chilly chicken* 350

Slices of chicken butter fried and finished in hot chilli sauce

*Chicken Manchurian* 350

Al time favourite chicked cooked in Manchurian sauce

*Lamb in hot garlic sauce* 380

Shredded lamb cooked Chinese way and served with hot garlic sauce

## RICE & NOODLES

*Choice of fried rice* 250 / 280 / 280 / 350

Veg/Egg/Chicken/Mixed

*Choice of noodles* 240 / 280 / 280 / 350

Veg / egg / chicken / Mixed

*American Chopsy* 250 / 300

Veg / Non. Veg

## SWEET SURRENDER

*Chocolate sundae* 200

Chocolate icecream topped with chocolate sauce and nuts

*Peach melba* 200

Vanilla icecream dressed with peaches and topped with melba sauce.

*Cream caramel* 200

All time favorite steamed pudding caramel custard

*Brownie Sizzler* 200

Chocalate Brownie with scoop of ice cream on top served with a generous pouring of melted chocalate of the ice cream

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***Gajarka halwa* 190**

Selected carrots Grated cooked with milk and khoya finished with ghee

***Gulab jamun zafrani* 170**

Khoya balls golded fried and simmered in sugar syrup, ghee

***Mid night beauty* 190**

Layers of ice-cream sandwiched with chopped fruits topped with honey and nuts

***Fruit Salad / Fruit salad with ice-cream* 180 /250**

Assorted Fresh fruits served with ice cream

***Choice of icecream* 180**

Vanilla/ strawberry/ Mango/ chocolate

***Falooda* 200**

***Choice of milkshake* 180**

Vanilla/ strawberry/ mango/ chocolate

***Milkshake with Ice Cream* 200**

***Choice of juices* 180**

Apple / sweetlime / Pineapple / grapes / Watermelon

***Choice of lassi* 180**

Sweet / Salt / masala / mango

**BEVERAGES**

***Fresh lime juices* 100**

***Fresh lime soda* 100**

***Soft drinks* 80**

***Bottled water* 1000ml 80**

***Choice of Coffee* 90**

South indian filter / instant

***Choice of tea* 100**

Ice/ mint / green / lemon / masala

***Health Drinks* 140**

Horlicks / bournvita

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